



SKIPJACK OYSTER DRESSING

Makes four cups

Ingredients

- 2 large stalks celery
- 1 medium onion
- 1/2 cup margarine or butter
- 1 teaspoon salt
- 1/2 teaspoon lemon & pepper seasoning
- 1/8 teaspoon mace
- 1/8 teaspoon tarragon
- 1/8 teaspoon poultry seasoning
- 1/2 teaspoon lemon juice
- 1 pint shucked oysters, with liquor
- 8 slices day-old bread, cubed
- 2 medium apples (optional)

Instructions

Finely chop celery and onion. Sauté in margarine or butter until tender. Mix in seasonings. Add oysters with liquor and simmer until oyster edges begin to curl. Remove from heat and gently mix in bread cubes. Adjust moistness with water as desired. For an extra tangy taste, core and finely chop two medium apples and add with celery and onions when cooking.

